

SUGGESTED CLEANING RANGE FOR THE
FOODSERVICE
INDUSTRY



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RAMON
HYGIENE



CODE: 828/40
GALVANISED STEEL
SCOURER, 38G
20 X 10 CASE

CODE: 824/40
STAINLESS STEEL
SCOURER, 40G
10 X 10 CASE



CODE: 803.CT
10 CONTRACT SPONGE SCOURERS
20 X 10 CASE



CODE: 829
10 SCOURING PADS
5 X 10 CASE



Abrasive Cleaning

In order to remove stubborn marks such as burnt on food, then an abrasive cleaning material is often required.

For tough stubborn stains and heavy duty tasks a traditional flat green scouring pad, or metal scourer should be used.

Sponge scourers offer absorbency and abrasive properties, perfect for most general cleaning applications.

Specifying The Correct Product

It is important when purchasing cleaning products that the area in which they are to be used is considered.

Although a standard white dishcloth may be suitable for wiping down table tops in a restaurant, a heavier cloth which is much more hard-wearing would be more appropriate for bars & pubs due to the daily wear and tear they endure.



CODE: 133.12.10
HEAVY DUTY CLEANING
CLOTH / DISHCLOTH
20 X 10 CASE

CODE: 423.14.10
WHITE DISHCLOTHS
20 X 10 CASE



GENERAL LOWER RISK
AREAS (EXCLUDING
FOOD AREAS)

GENERAL FOOD
& BAR USE

SANITARY
APPLIANCES &
WASHROOM FLOORS

WASH BASIN AND
OTHER
WASHROOM
SURFACES

Guide to Colour Coding

Colour coded cleaning is the process of designating colours to cleaning equipment for use within a particular area, reducing the spread of germs and improving hygiene standards.

Developed by the BICSc is a universal colour code chart which is recommended for use within the cleaning industry.

Surface Cleaning

It is vital that all surfaces (including surfaces of equipment) in areas where food is handled, must be cleaned thoroughly before and after you have prepared food.

Colour coded all purpose cloths are a great way of maintaining hygiene standards as they can be disposed of after use for high risk areas where food is prepared.

Combine with a colour coded trigger spray for disinfection purposes.

CODE: 777+COLOUR
50 ALL PURPOSE CLOTHS
20 X 50 CASE



CODE: 736+COLCT
200 ANTIBACTERIAL
ALL PURPOSE CLOTHS IN
A WIPE CLEAN DISPENSER BOX
6 X 1 CASE



CODE: RH20/21+COLOUR
COLOUR CODED
TRIGGER SPRAY
CASE: 40



Tea Towels

It is always important in a kitchen or bar environment to have a product which can be used for drying cutlery and hands, glass polishing and taking plates to the table.

Check Tea Towel: Economy towel used for dish drying.

Rice Weave: Excellent absorbency and durability.

Catering Tea Towels: Used for glass polishing and waiting staff, taking hot plates out to the customer.

Cotton Twill: Heavy duty, general purpose towel.



CODE: 712.10
RICE WEAVE TEA TOWEL
10 X 10 CASE



CODE: 703S.10
MINI CHECK TEA TOWEL
10 X 10 CASE



CODE: 724.10
COTTON TWILL TEA TOWEL
10 X 10 CASE



CODE: 717.10
CATERING TEA TOWEL
10 X 10 CASE

Microfibre

Microfibre cloths give quicker results & are more effective than conventional cloths.

The microfibre cloth leaves the surface clean and smear free which makes them ideal for cleaning high gloss surfaces such as mirrors and glass. They also remove up to 99.9% of bacteria from surfaces.

There is no need to use chemicals, as they clean with just water making them very environmentally friendly.



CODE: 740+COLOUR.CT
10 CONTRACT MICROFIBRE CLOTHS
20 X 10 CASE



Protection

In a professional kitchen environment its important to have the correct protective equipment. Ramon Hygiene are able to provide just that.

Protect your clothes with our striped catering aprons (available in blue, red & green) and hands with our heat resistant cloths, oven gloves and food safe catering rubber gloves.



719+COLOUR.C
CATERING APRONS
25 X 1 CASE

CODE: 235.40.5
HEAT RESISTANT
CLOTHS
10 X 5 CASE



FSRG+SIZE
FOOD SAFE CATERING
RUBBER GLOVES
10 X 6 CASE



CODE: 707L.5
OVEN GLOVE
5 X 5 CASE

Floor Sweeping

Sweeping the floor is an essential part of any cleaning regime and an important procedure to undertake prior to mopping.

Colour coded brooms are ideal for sweeping up fine particles on smooth floors.

Our food safe deck scrubbing broom is perfect for removing dirt and stubborn marks from floors and is great for cleaning under kitchen units.

Hygiene squeegees are designed for sweeping liquids on smooth and tiled surfaces.

CODE: CB01+COLOUR
COLOUR CODED SOFT BROOM
6 IN A CASE



CODE: NHB18+COLOUR
HIGH / LOW DECK SCRUB
1 IN A CASE



CODE: MHS60+COLOUR
60CM MONOBLOC HYGIENE SQUEEGEE
10 IN A CASE

CODE: TR.PY16+COLOUR
10 NO.16 PY YARN SOCKET MOPS
5 X 10 CASE

CODE: TR.TW12+COLOUR
10 NO.12 TWINE YARN SOCKET MOPS
5 X 10 CASE



CODE: EAH+SIZE
MOP HANDLES
10 IN A CASE

CODE: KPY+SIZE
PY KENTUCKY MOP
50 X 1 CASE



Mopping

Mopping is an integral part of any cleaning regime to ensure a sanitary environment and help to reduce the potential for slip accidents caused by floor contamination.

Traditional socket mops are ideal for small to medium areas whereas Kentucky mops are generally used to clean larger areas.

Ramon Hygiene mops are manufactured in the UK to meet the CHSA mop standard. Scan the QR for more information.

Sanitary Cleaning Equipment

All items, fittings and equipment that food touches must be cleaned effectively and where necessary disinfected frequently enough to avoid any risk to health.

Wet wipes are a convenient and effective product for maintaining hygiene standards.

An essential cleaning product for any kitchen should be a sanitising probe wipe. Designed to clean and sanitise food probes and utensils prior to contact with food stuffs.



CODE: RH94.12
SANITISING PROBE WIPES
12 IN A CASE

CODE: RH92.6
200 SURFACE DISINFECTANT
WIPES
6 IN A CASE



CODE: RH90.2
1000 SURFACE
DISINFECTANT WIPES
2 IN A CASE



CODE: GPH.10
GRIDDLE PAD HOLDER
10 IN A CASE

CODE: GS.10
GRIDDLE CLEANING SCOURER
10 IN A PACK
20 PACKS IN A CASE

CODE: GSCR.10
GRIDDLE CLEANING SCREEN
10 IN A PACK
20 PACKS IN A CASE

CODE: 180718.5
CHAR-GRILL BRUSH WITH
SCRAPER & LONG HANDLE
5 IN A CASE

CODE: GRB.12
GRIDDLE BRICK
12 IN A CASE

Cleaning Tools & Pads

Our kitchen cleaning tools are vital for maintaining cleanliness and hygiene. Designed to tackle kitchen-specific challenges, they effectively combat grease, grime, and tough residues.

With our range of professional cleaning tools, you can confidently maintain a clean and hygienic kitchen environment.

Sundries

Ramon Hygiene Products are able to offer a variety of high quality cleaning products which are essential for any cleaning regime.



RUBBER GLOVES



MOP BUCKET

DUAL WARNING
'A'-FRAME SIGN

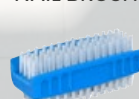


BINS

DUST PAN & BRUSH



NAIL BRUSH



TOILET
BRUSH



GLASS CLEANING KITS



LOBBY DUST PAN & BRUSH

